

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

31.3
9832
p. 2

LIBRARY
CURRENT SERIAL RECORD

SFP 18 1959

U. S. DEPARTMENT OF AGRICULTURE

Office of Information

U. S. DEPARTMENT OF AGRICULTURE

PHOTO SERIES NO. 43

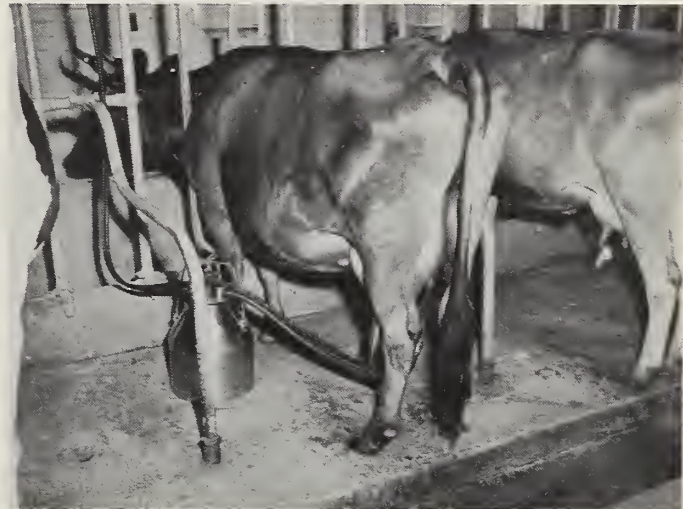
MODERN MILK PROCESSING

SEPTEMBER 1959

USDA photographs showing the operation of a modern milk processing plant and some scenes of the manufacture of various dairy products. These photographs were taken for the Agricultural Marketing Service.



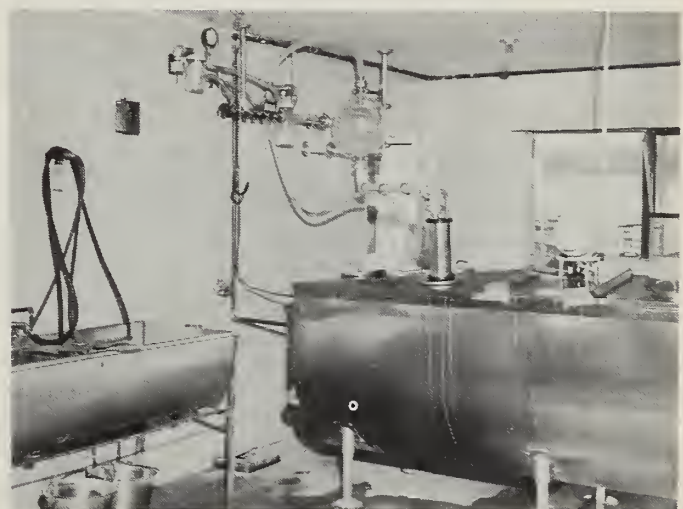
N-28551--A modern dairy farm in the Southeast. This farm boasts its own processing plant, the square building, where milk is pasteurized and bottled.



N-28544--The mechanical milker in use.



N-28471--A dairyman delivers his day's milk to a country receiving plant. This plant operates under terms of a Federal milk marketing order which sets minimum prices to producers. The number on the farmer's milk cans helps the plant to keep records of his deliveries.



N-31101--Many dairy farmers no longer use milk cans but store their milk in farm bulk tanks where it is kept cool until picked up by the tank truck. In recent years, there has been a trend toward bulk handling of milk on the farm.

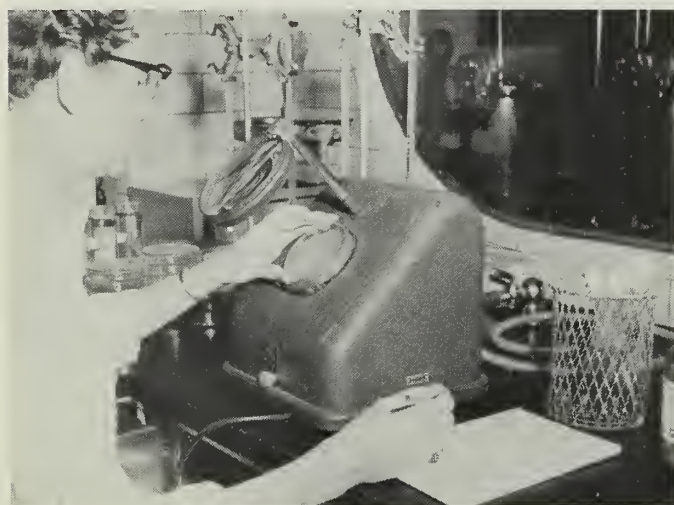
Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.



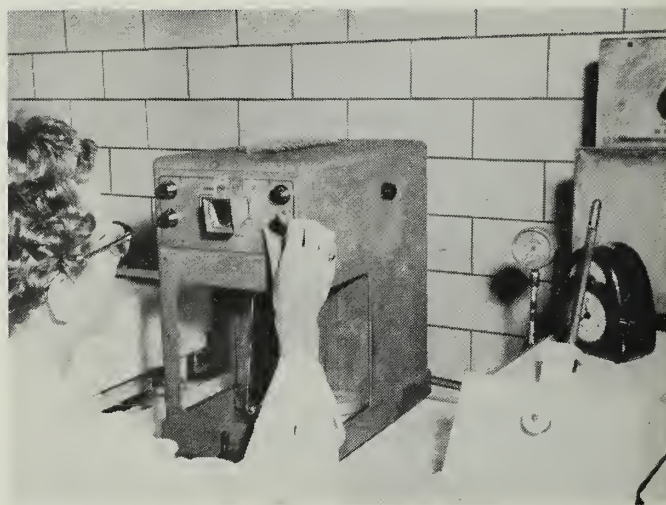
N-26974--This tank truck has picked up milk from farm bulk tanks. Here the milk is pumped from the truck to weigh tanks inside processing plant. Under Federal milk orders, farmers get a uniform price per hundredweight for their milk, adjusted on the basis of butterfat content and location.



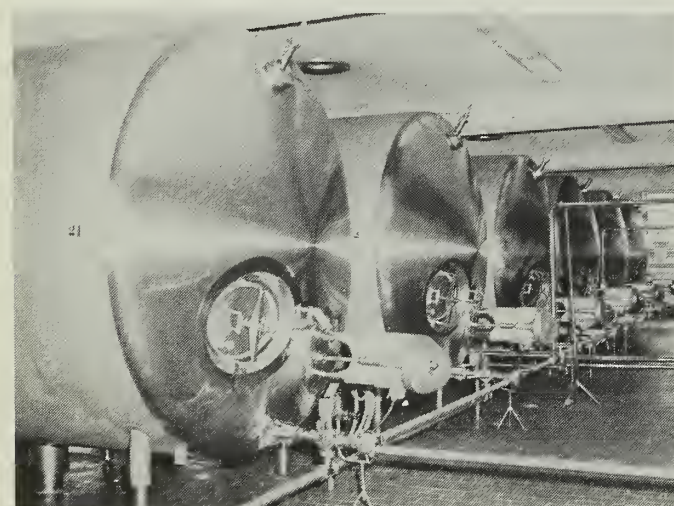
N-28504--A licensed tester runs a "Babcock test" to determine the butterfat content of samples of each farmer's milk.



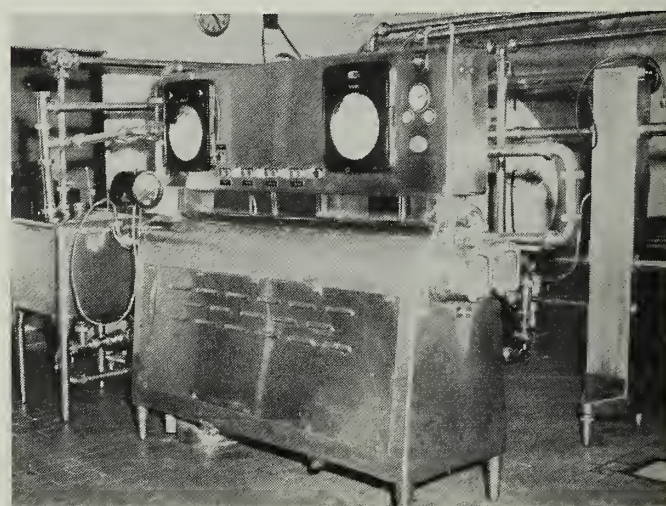
N-28401--An accurate check of the bacteria in milk is made in modern processing plants. Here a laboratory technician reads plates for the bacteria count.



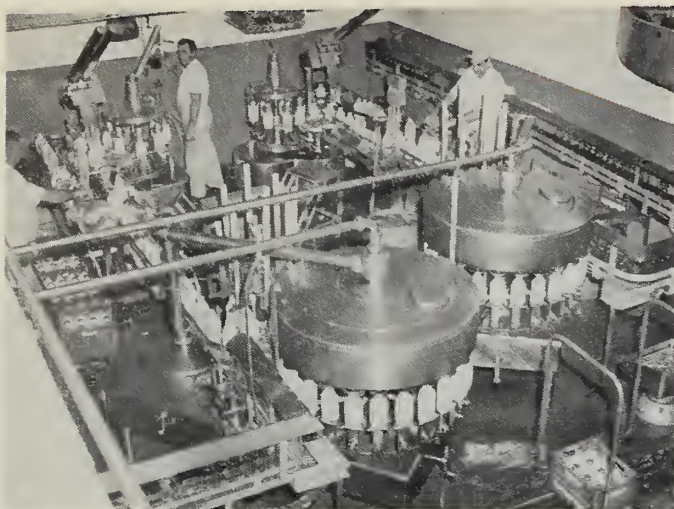
N-28400--A scientific check for quality control is made with another type of milk tester, shown here, which measures butterfat content and total solids in milk. It can also be used to determine moisture content of manufactured dairy products.



N-28419--Typical modern stainless steel dairy storage tanks. Each has a 2000-gallon capacity. Milk, ice cream mix, or any fluid dairy product can be pumped in and out via stainless steel pipe system. Mechanism at front of tank provides for interior agitation.



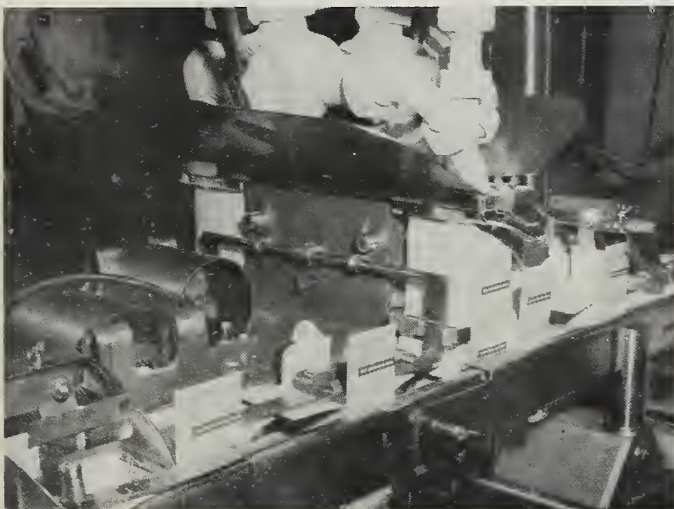
N-28423--Continuous, high-temperature, short time pasteurizing equipment in modern dairy plant.



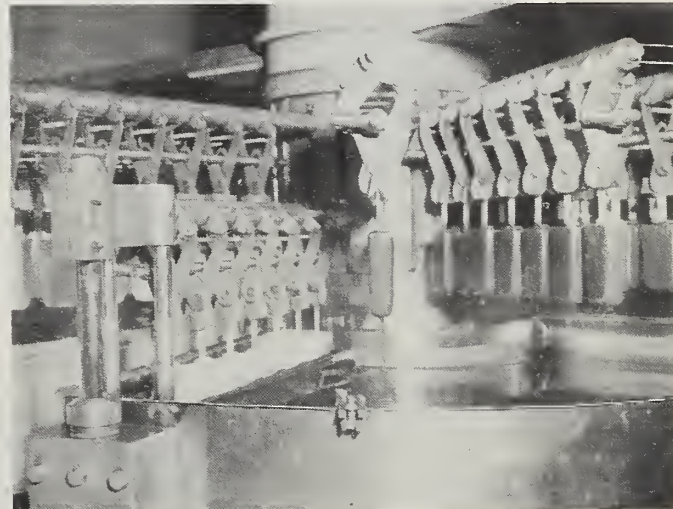
N-28495--Overall view of a milk bottling operation.



N-28490--Cases of bottled milk are loaded aboard trucks for distribution. Milk is received from dairy farmers, weighed, sampled, pasteurized, homogenized, bottled, iced, and on its way to consumers in a few hours in a modern processing plant.



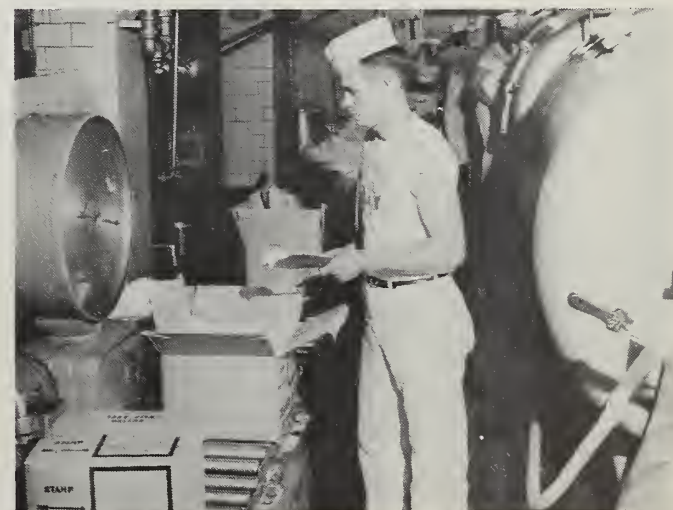
N-28403--Milk not used for drinking goes into dairy products such as ice cream. Here a machine fills pint packages with three flavors of ice cream. Cartons are formed, conveyed, filled, and closed automatically.



N-28409--Another popular dairy product - chocolate covered ice cream bars - are manufactured with automatic equipment. Here the bars are dipped into a vat of pure chocolate. Coated bars are then automatically released onto conveyor of wrapping machine.



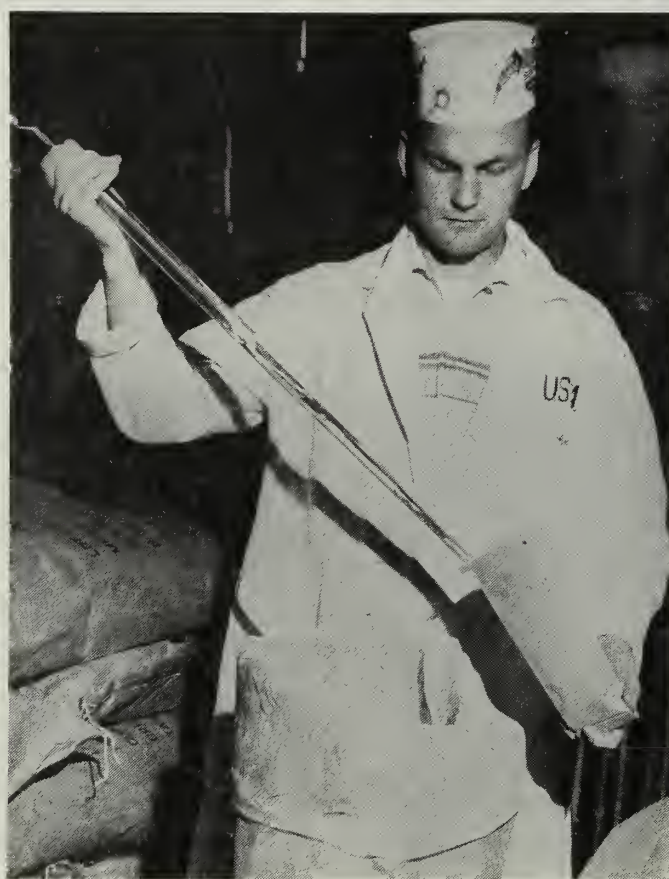
N-28764--Butter is an important dairy product. This is a view inside a churn as the butter "breaks" releasing buttermilk.



N-28780--Here a workman weighs butter into 60 pound cartons.



N-28818--Another dairy product gaining in popularity is nonfat dry milk. In this plant, powder from an overhead bin falls into 4½-pound packages which are being packed for use in the National School Lunch Program. Scales adjoin the filling machine.



N-28822--This USDA "resident" grader samples nonfat dry milk for grade determination by laboratory testing. Grader samples, tests, and grades each lot of nonfat dry milk and each churning of butter at a dairy products processing plant.